

GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



Starters

Soth's Skagen 195 kr



Sikrom, syrad lök, torkad dill,
brynt smör, salt & vinägerpotatis
*Shrimp with white fish roe, pickled onions,
dried dill, bowned butter, salt & vinegar
potato*

Recommended wine pairing: Riesling

2,3,7,12

Burrata 195 kr



Grillat levain, citrus & fänkål, ruccola
*Burrata with grilled levain, citrus, fennel,
arugula*

Recommended wine pairing: Pinot Grigio/ Lager

1,7

Main Courses

Långa 379 kr



Gräslök, hylvad fänkål & rädisor,
forellromsås, kokt potatis
*Ling with chives, shaved fennel & radish,
roe sauce, boiled potato*

Recommended wine pairing: Albarino

4,7

Secreto Iberico 385 kr



Grillad sparris, rostad paprika,
dragonmajonnäs, rödvinssky & pommes
frites
*Secreto Iberico with grilled asparagus,
roasted bell pepper, tarragon mayonnaise,
red wine sauce & french fries*

Recommended wine pairing: Tempranillo

3,10

Pinsa 285 kr



Rostad paprika, kronärtskocka, tomat,
avokadodressing, riven mozarella & ruccola
*Pinsa with roasted bell pepper, artichoke, tomato,
avocado dressing, shredded mozarella & arugula*

Recommended wine pairing: Pinot Grigio/ Soths IPA

1,7

Desserts

Jordgubbar 175 kr



Lättvispad grädde, maräng &
vaniljglass *Strawberries with lightly
whipped cream, meringue &
vanilla ice-cream*

3,7

Chokladtryffel 45 kr



Chocolate truffle

7



*We are proud to be working with
Klimato to measure and reduce the
climate impact of the food we serve.
By climate labeling our dishes, we
hope we can help create awareness
and guide you towards
environmentally responsible food
choices.*



The grading scale (A-E) reflects the food's climate impact
based on the carbon footprint of a standard meal of 400 g.

CO2e data is provided by our sustainability partner



Allergener

På Soth's Kitchen värnar vi om våra gäster och matsäkerheten.
Nedan hittar du en lista över alla allergener som förekommer i
menyn. Vänligen prata med vår personal om du har några
ytterligare frågor.

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|----------------------------|--|
| 1. Gluten | 9. Selleri / Celery |
| 2. Kräftdjur / Crustaceans | 10. Senap / Mustard |
| 3. Ägg / Egg | 11. Sesamfrön / Sesame seeds |
| 4. Fisk / Fish | 12. Sveveloxid & Sulfitt / Sulphur
dioxide & Sulphite |
| 5. Jordnötter / Peanuts | 13. Lupin |
| 6. Sojabönor / Soybeans | 14. Blötdjur / Mollusc |
| 7. Mjölk / Milk | |
| 8. Nötter / Nuts | |